## **Global Learning Semesters**

**Course Syllabus** 

Course: HOSP-301 Hospitality Practicum Department: Hospitality and Tourism

Host Institution: University of Nicosia, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-301	Hospitality Practicum	1
Semester Offered	Contact Hours	Prerequisites
Summer		BENG 100, HOSP 211
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

#### **Course Description**

Practicum aims to give students an opportunity to apply classroom theories to practical issues in a business setting.

Students could be employed in the following fields:

- Hotels
- Restaurants
- Institutional feeding organizations
- Food and Beverage caterers
- Wholesale Travel Agencies
- Any organization in the Hospitality Industry

By working in the field students should establish contacts and relationships with important figures in the industry but also understand the nature, opportunities and demands of the profession.

### Instructor

Mr. George Panayiotou

### **Course Aims and Objectives**

To enable students to acquire practical experience from industry operations.

#### **Teaching Methods**

Supervision

#### **Course Teaching Hours**

N.A.

# **Evaluation and Grading**

Completion of a log book.

# **Readings and Resources**

**Required Textbook** 

N.A.

**Recommended Reading** 

N.A.